



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

# Routine Food Inspection

Patricia A. Wildt  
Lodge Catering  
5555 W Good Hope Rd  
Milwaukee, WI 53223

March 6, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:** \$0.00

Code Number	Description of Violation	Correct By
3-501.17	Observed a package of opened hotdogs and a package of opened ham sandwich meat in the walk in cooler that are not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Once opened, ready to eat, potentially hazardous food must be consumed or discarded within seven days. Datemark all ready to eat, potentially hazardous foods that are not consumed or discarded within 24 hours.	03/06/2008
3-302.11	Observed raw sausage meat being stored above cheese and pepperoni. Raw ground beef was also being stored next to a package of pre-cooked hotdogs and a package of ready to eat ham. To prevent cross contamination, raw meat must always be stored below all ready to eat/pre-cooked food or in a designated area away from food that is ready-to-eat/precooked. Remove the raw sausage meat and the raw ground beef and store them below all pre-cooked and ready-to-eat food.	03/06/2008
4-501.116	In the kitchen, bleach is being mixed with soap in the bucket being setup for wiping down surfaces. Soap may be used, however, a sanitizer bucket must also be setup for wiping down surfaces. Use testing strips to test the concentration of bleach before use.	03/06/2008

## Inspection Notes



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On 3/6/2008, I served these orders upon Patricia A. Wildt by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)